



### Leap of Faith

There are times in everyone's life when all of the facts and potential outcomes are not known, requiring you to make a decision that would be considered a "leap of faith." No, I didn't jump off of Yosemite's Half Dome; had I, during my recent climbing experience earlier in the summer, I would likely not be around today to write this newsletter. No, what I'm talking about is bigger than Half Dome! Beginning on January 1, 2008, I will be a fulltime winegrower.

Many of you know that the winery has been one of my two current careers with my 9-5 job as an Information Technology Director. Beginning in October, I will be transitioning away from my fulltime post for the County of Sonoma to focus fulltime on growing grapes, and making and selling wine. This is very big news with both excitement and risk. Although climbing Yosemite's Half Dome was a physical and emotional challenge that felt extremely rewarding once accomplished, its outcome for the most part was predictable. As I was eating my lunch and enjoying the 360° vista from the top of Half Dome, I had an epiphany from within that told me I was ready to make the leap of faith and go for it... Leaving fulltime employment means leaving a lot of security. The rewards of owning my own business that I feel passionate about provides greater fulfillment and flexibility and I can't wait to be on my own.

As we begin our seventh crush, I am optimistic about our winery's future. I have many of you to thank for your support and encouragement. I am also grateful and am reminded each day that this journey would not have been possible had it not been for the support, love and encouragement from my family, especially from my wife Barbara who agreed to make this journey with me. My focus will be on making excellent wines and continuing with our mission, which as our name implies, includes Inspiring you to follow your dreams and to occasionally take a "leap of faith."



On top of Half Dome

Looking for our wines? Our website is regularly updated to reflect current availability and is secure for your wine order. We also regularly update where our wines can be found in both retail and restaurant establishments.

Upcoming Winemaker Dinner

Please join us on September 30th at Lure in San Mateo

One of our primary missions at Inspiration Vineyards is to produce food friendly wines! What better way to enjoy our wines than by serving them with food created especially for the experience? Chef May Yong from Lure in San Mateo will be preparing a sumptuous five-course meal around five of our wines. Because Lure is intimate, these special events sell out fast. The cost is \$100 pre-paid and is scheduled for 6:00pm on Sunday, September 30th. For more information about the event, you can email them at: [lurerestaurant@sbcglobal.net](mailto:lurerestaurant@sbcglobal.net). To make a reservation, please call Lure directly at: 650.340.9040. A copy of the menu is also available on our website at <http://www.inspirationvineyards.com>.

Special thanks to Brian Snelling of 750ml wine lounge who made the introduction and who is carrying our wines. As part of this collaboration, 750ml will solicit and fulfill orders for our wines at the end of the event. Dinner attendees will be offered a discount on wine orders placed at the event.



Lure: <http://www.lurerestaurant.com> — 204-a 2nd Avenue, San Mateo — 650.340.9040  
750ml: <http://www.750ml-sanmateo.com> — 227 S. San Mateo Drive, San Mateo — 650.342.9463

wine  
spirits  
tasting

750ml

## 2005 Release Notes

### 2005 Chardonnay, Russian River Valley, Estate

Looks can be deceiving! As a result of one less racking and no flavor-stealing filtration, we ended up with a little bit more sediment in our 2005 vintage than we have in the past. This is also one of our best Chardonnays, very rich and Burgundian in style with an abundance of apples and pears on the nose along with a rich mouth feel. There is nothing to worry about with the sediment; if you would prefer your wine to be as clear as possible, store upright for a few weeks after receiving it, and then decant prior to serving.

### 2005 Viognier, Russian River Valley

Our Viognier is grown just a short distance from our own Chardonnay vineyard in the Russian River Valley. The grower takes great pride in the care of his small vineyard, producing excellent fruit that truly represents what Viognier is all about. Wow is all I can say about this white wine because it is packed with flavors of apricots and spice. We produced 26 cases in 2005, and have 6 cases left. You don't want to miss out on this summer sipping pleaser, so get it while it lasts!

### 2005 Pinot Noir, Los Carneros, Sonoma County

Our biggest challenge in 2005 was to extract color during primary fermentation. We don't add fancy enzymes like some Pinot producers; we work with what we have been given by the sun gods. Light bodied and earthy, with mellow flavors of black cherry, earth and tobacco; this wine continues to improve with bottle age. I predict that like our 2002 vintage, it will be showing best in another 12 months.

### 2005 Zinfandel, Alexander Valley

This is definitely one of our crowd pleasers. This wine is very showy with rich and intense flavors of raspberry & coffee. Here's another example of a wine that shows really nicely out of the gate, but will improve and become more complex with age. My favorite combination is to serve this with BBQ pulled pork, although one of my friends disagrees; he likes this zinfandel with braised duck breast—try both and let me know what you think.

### 2005 Zinfandel, Russian River Valley, Estate Old Vines

If you liked the 2004 vintage, you won't be disappointed with the 2005! The good news is that we were able to produce a 2<sup>nd</sup> barrel of this vintage because Mother Nature was in our favor. Medium to full bodied, layered with concentrated flavors of raspberry, cranberry, and black cherry along with spice notes of cardamom, clove, bay and white pepper. A totally different style than our AV – this wine can hold it's own against a good Cabernet Sauvignon.

### 2005 Syrah, Dry Creek Valley

One of my wishes as a commercial winemaker came true with the release of our first Syrah. I worked with this vineyard during our R&D years, but needed to postpone producing this until the winery was more established. With my Viognier source now identified, I was able to make this wine in the tradition of the Northern Rhone. I co-ferment 3% Viognier with the Syrah to provide additional flavors and complexity. Medium to full bodied, this wine exhibits a nose of blackberry, tea and tobacco; "meaty," followed by a rich mouthful of chocolate and coffee flavors. Ready now to compliment your meal, this wine also has the potential for many years of aging.

Current availability and prices	2003	2004	2005
Chardonnay, Estate ~ Russian River Valley			\$18.00
Viognier, Russian River Valley			\$29.00
Zinfandel, Estate Old Vine ~ Russian River Valley			\$28.00
Zinfandel, Alexander Valley	\$25.00	\$19.00	\$19.00
Pinot Noir, Sonoma County ~ Los Carneros		\$24.00	\$24.00
Syrah, Dry Creek Valley			\$25.00
2003 Cabernet Sauvignon, Dry Creek Valley	\$25.00		

### Featured New Restaurant

We are very excited to announce the addition of Bistro Des Copains in Occidental as our newest restaurant offering our wines. Our Burgundian style Chardonnay really hit the mark in finding a place on their French inspired menu. For more information, please visit their website: <http://www.bistrodescopains.com>

